

VEGETABLE PIZZA

Ingredients

Crust:

4 Tbsp (half stick) butter
2 Tbsp sugar
1/4 cup boiling water
1 pkg dry active yeast
1/4 cup very warm water
1 small egg, beaten
1 1/2 cups flour
1 tsp salt

Toppings:

1 envelope dry ranch-style dressing
1 pint sour cream
1/2 - 1 cup carrots, shredded
1/2 - 1 cup celery, diced
1/2 - 1 cup green peppers, diced
1/2 - 1 cup lettuce, shredded
1/2 - 1 cup cheese, shredded
1/2 - 1 cup broccoli, cut fine
1/2 - 1 cup cauliflower, cut fine

Directions

1. In a large bowl, combine butter, sugar, and boiling water. Stir until sugar is dissolved.
2. In a small bowl, sprinkle yeast into very warm water. Let stand a few minutes, then stir to dissolve. Add beaten egg to yeast mixture.
3. Add contents of small bowl to large bowl. Add flour and salt. Mix well. Allow to cool.
4. Transfer to a well-greased baking pan with sides. Grease your fingers well. Press dough evenly into bottom and corners of pan.
5. Bake at 325 degrees until golden brown.
6. While crust is baking, mix dressing into sour cream. Refrigerate until needed.
7. Allow crust to cool thoroughly.
8. Spread with flavored sour cream. Sprinkle evenly with toppings.
9. Cut into slices and serve immediately.

Serves 8-10

Source: *Fresh From Central Market (Pellman Good)*